

- Food Service Establishment
- Retail Food Store
- Temporary
- Mobile



**Public Health**  
Prevent. Promote. Protect.  
**Woodford County**  
Health Department

1831 S. Main Street  
Eureka, IL 61530  
(309) 467-3064  
www.woodfordhealth.org

Permit No.: 18 150 M  
Telephone: 309-739-1069  
 Original Inspection  
 Follow-up Inspection  
 Other

## RETAIL FOOD SANITARY INSPECTION REPORT

**Name of Establishment:** The Ditch Bar & Grill LLC **Owner/Agent:** The Ditch Bar & Grill LLC/Matthew King

**Address:** 106 W. Bestor Street **City:** Secor **ZIP Code:** 61771

Based on an inspection this day, the items marked below identify violations of the Illinois Food, Drug and Cosmetic Act and/or the Sanitary Inspection Law and Rules promulgated under these acts. Failure to correct these violations within the time specified may result in prosecution under the enforcement provisions of these acts. \* = Critical Items Requiring Immediate Correction.

| Item                               | X                    | Wt. | Description   | Item                                      | X                    | Wt. | Description  | Item                                 | X                    | Wt. | Description  |
|------------------------------------|----------------------|-----|---|---|----------------------|-----|--|--------------------------------------|----------------------|-----|--|
| <b>FOOD</b>                        |                      |     |   | 18  |                      | 1   | Pre-flushed, scraped, soaked   | <b>GARBAGE AND REFUSE DISPOSAL</b>   |                      |     |  |
| * 1                                |                      | 5   | Source, Wholesome, No Spoilage  | 19  |                      | 2   | Wash, rinse water: clean, proper temperature   | 33                                   |                      | 2   | Containers or receptacles covered; adequate number, insect/rodent proof, frequency, clean  |
| 2                                  | <b>X</b><br><b>C</b> | 1   | Original Container, Properly Labeled  | *20                                       |                      | 4   | Sanitization rinse: clean, temperature, concentration  | 34                                   |                      | 1   | Outside storage area, enclosures properly constructed, clean; controlled incineration  |
| <b>FOOD PROTECTION</b>             |                      |     |   | 21  |                      | 1   | Wiping cloths: clean, use restricted   | <b>INSECT, RODENT ANIMAL CONTROL</b> |                      |     |  |
| * 3                                |                      | 5   | Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation | 22  |                      | 2   | Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents  | *35                                  |                      | 4   | Presence of insects/rodents - outer openings protected, no birds, turtles, other animals   |
| * 4                                |                      | 4   | Facilities to maintain product temperature  | 23  |                      | 1   | Non-food contact surfaces of equipment and utensils clean  | <b>FLOORS, WALLS AND CEILINGS</b>    |                      |     |  |
| 5                                  |                      | 1   | Thermometers provided and conspicuous   | 24  |                      | 1   | Storage, handling of clean equipment-utensils  | 36                                   |                      | 1   | Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods                               |
| 6                                  |                      | 2   | Potentially hazardous food properly thawed  | 25  | <b>X</b><br><b>C</b> | 1   | Single-service articles, storage, dispensing   | 37                                   | <b>X</b>             | 1   | Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods                          |
| * 7                                | <b>X</b><br><b>C</b> | 4   | Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION  | 26  |                      | 2   | No re-use of single-service articles   | <b>LIGHTING</b>                      |                      |     |  |
| 8                                  |                      | 2   | Food protection during storage, preparation, display, service and transportation  | <b>WATER</b>                              |                      |     |  | 38                                   |                      | 1   | Lighting provided as required - Fixtures shielded  |
| 9                                  |                      | 2   | Handling of food (ice) minimized, methods   | *27                                       |                      | 5   | Water source, safe: hot and cold under pressure  | <b>VENTILATION</b>                   |                      |     |  |
| 10                                 |                      | 1   | Food (ice) dispensing utensils properly stored  | <b>SEWAGE</b>                             |                      |     |  | 39                                   |                      | 1   | Rooms and equipment - vented as required   |
| <b>PERSONNEL</b>                   |                      |     |   | *28                                       |                      | 4   | Sewage and waste water disposal  | <b>DRESSING ROOMS</b>                |                      |     |  |
| *11                                |                      | 5   | Personnel with infections restricted  | <b>PLUMBING</b>                           |                      |     |  | 40                                   |                      | 1   | Rooms clean, lockers provided, facilities clean  |
| *12                                |                      | 5   | Hands washed and clean, good hygienic practices   | 29  |                      | 1   | Installed, Maintained  | <b>OTHER OPERATIONS</b>              |                      |     |  |
| 13                                 |                      | 1   | Clean clothes, hair restraints  | *30                                       |                      | 5   | Cross-connection, back-siphonage, backflow   | *41                                  | <b>X</b><br><b>C</b> | 5   | Toxic items properly stored, labeled and used  |
| <b>FOOD EQUIPMENT AND UTENSILS</b> |                      |     |   | <b>TOILET AND HAND-WASHING FACILITIES</b> |                      |     |  | 42                                   |                      | 1   | Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel |
| 14                                 |                      | 2   | Food (ice) contact surfaces: designed, constructed, maintained, installed, located  | *31                                       |                      | 4   | Number, convenient, accessible, designed, installed  | 43                                   |                      | 1   | Complete separation from living/sleeping quarters, laundry   |
| 15                                 |                      | 1   | Non-food contact surfaces: designed, constructed, maintained, installed, located  | 32  |                      | 2   | Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean; Hand cleanser, sanitary towels/hand drying devices provided, proper waste receptacles, tissue | 44                                   |                      | 1   | Clean, soiled linen properly stored  |
| 16                                 |                      | 2   | Dishwashing facilities: designed, constructed, maintained, installed, located, operated                                   | <b>TOILET AND HAND-WASHING FACILITIES</b> |                      |     |  | *45                                  |                      |     | Management personnel certified<br>YES <b>X</b> NO _____  |
| 17                                 |                      | 1   | Accurate thermometers, chemical test kits provided, gauge cock  | <b>TOILET AND HAND-WASHING FACILITIES</b> |                      |     |  |                                      |                      |     | Food handler certification - food employees<br>YES <b>X</b> NO _____   |

Temperature: Temp/PPM Chemical: Quaternary ammonium 200 ppm

Hot Foods \_\_\_\_\_

Cold Foods Cut lettuce 41° F

Manager Certification No. of: 21370984 - NRFSP

Pork tenderloin 202° F

Sliced tomato 41° F

Full-Time Employee: Matthew King Exp. Date 7/22

Sliced cheese 40° F

RIC, RIF - OK

Received by/Title Matthew R. S. King (Signature of Owner or Representative)

Sanitation Score: **88** (100 minus demerits)

Date: 14 February 2018

Time In: 12:15 p.m. Time Out: 1:50 p.m.

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By Paul Wilkey wcd (Sanitarian/Environmental Health Inspector) **EL**



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**SUPPLEMENTAL INSPECTION REMARKS**

Permit No.: 18 150 M

The following remarks supplement the inspection report of: The Ditch Bar & Grill LLC

(Establishment Name)

Date: 14 February 2018

| Item | Code | Section | Inspection Remarks   | Correct by |
|------|------|---------|--|------------|
| 2    |      |         | Observed in kitchen on food prep table shake-style container of dry red food substance without name identifying contents on container. Food substance was Lawry's seasoning according to male owner and labeled by male owner during inspection.   | C          |
| 7    |      |         | Observed in WIC carton of raw eggs stored on shelf above ready-to-eat food containers (various sauces). Carton of raw eggs removed to bottom shelf by male owner during inspection.  | C          |
| 25   |      |         | Observed in kitchen Styrofoam containers stored in "open" position on top of slotted shelving unit on prep table. Styrofoam containers inverted by male owner during inspection.   | C          |
| 37   |      |         | Observed wall trim not attached on doorway between kitchen and storage room with edge of drywall exposed.  | NRI        |
| 41   |      |         | Observed two (2) containers of quaternary ammonium sanitizing solution stored on slotted shelf above black plastic food trays on bottom shelf in back storage area. Black plastic trays removed from bottom shelf by male owner during inspection.   | C          |
|      |      |         |  |            |
|      |      |         | Please correct any violations noted above ASAP, but at least by NRI  |            |
|      |      |         | Please go to our website to view/print the Fall/Winter 2017 newsletter.  |            |
|      |      |         | Facility is still classified as a Category II, Medium Risk establishment.  |            |
|      |      |         | Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (grill, barbeque, steak-fry, cook-out, group fundraiser, etc.), a temporary food permit must be applied for & approved by WCHD.  |            |
|      |      |         | WCHD provides free food safety in-services to establishments & their staff   |            |
|      |      |         | Next certified food protection manager 8-hour class & exam offered @ WCHD: March 6 & 8, 2018   |            |
|      |      |         | Certified food protection manager 8-hour class at U of I Extension, Woodford - Eureka: Call 309-467-3789 for class information or to register for class & exam (June 2018).  |            |
|      |      |         | Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have IL FSSM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required 30 days from the hire date of food employees. |            |
|      |      |         | Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside and within 15 feet from entrances, exits, windows that open and ventilation intakes; signage posted at entrances & exits.   |            |
|      |      |         |  |            |
|      |      |         |  |            |

Sanitarian/Environmental Health Inspector Paul Willey Ward

These remarks have been explained to me and are understood by Matthew R. S. [Signature]  
(Signature of Owner or Representative)

NRI = Next Routine Inspection  
C = Corrected During Inspection



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|------|------|---------|---|------------|
|      |      | FYI     | HAZARD ANALYSIS CRITICAL CONTROL POINT  |            |
|      |      |         | - Keep potentially hazardous food requiring time/temperature controls for safety out of the temperature danger zone of 41° F – 135° F [use a clean and sanitized food temperature measuring device with metal-stem to monitor internal food temperatures] |            |
|      |      |         | - Wash hands frequently at hand sink, especially before using gloves – double hand washing required after using the restroom  |            |
|      |      |         | - Make sure all containers of food are properly labeled w/ name and date & time of opening of package, in addition to the date & time when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days              |            |
|      |      |         | - Quaternary ammonium: 200 ppm in 3 <sup>rd</sup> compartment of sink, immersion -- 30 seconds; 75° F<br>200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F<br>keep spray bottles/buckets labeled and properly stored                            |            |
|      |      |         | - Store raw TCS food below ready-to-eat food to prevent cross-contamination   |            |

Sanitarian/Environmental Health Inspector Paul Walker (waid)

These remarks have been explained to me and are understood Matthew R. J. B.  
(Signature of Owner or Representative)

NRI = Next Routine Inspection  
C = Corrected During Inspection